

ULTRA CAMCARTS® FOR FOOD PANS

To take food down the hall, out to the field or across town, Cambro Ultra Camcarts are the heart of any food service operation. These quality made units ensure the delivery of either hot-from-the-oven entrees or cold-from-the-cooler desserts. The tough, one-piece seamless, double-wall, polyethylene construction is easy to maintain and won't dent, crack, rust, chip or break. Thick polyurethane foam insulation and air tight gaskets help to maintain food quality and safe food temperatures for hours.

swing doors open 270° for easy loading and unloading. Molded-in handles allow for easy steering and the molded-in bumper minimizes damage to walls and furniture.

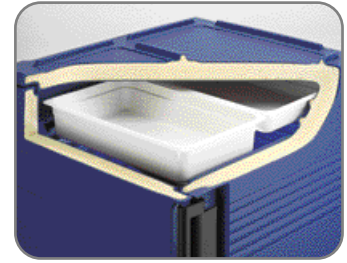
Use a ThermoBarrier to store hot and cold foods in the same cavity. A Camchiller helps to ensure cold foods stay cold and a Camwarmer helps to ensure hot foods stay hot.

Colors: Navy Blue (186), Slate Blue (401), Coffee Beige (157), Dark Brown (131), Brick Red (402), Green (519), Black (110), Hot Red (158), Granite Gray (191), Granite Green (192), Granite Sand (194).

Tamper-resistant models (for correctional industry) use hinge pins that cannot be removed.

Note: Place food pans on rails. Pans should not be placed on the floor of a Camcart cavity. Please use specified food pan sizes.

Note: If using metal food pans, cool to 250°F before placing onto rails.



Polyurethane insulation keeps hot food hot and cold food cold.

130

Durable nylon door latches are easy to open and close securely. Full



TOTAL CART HOLDING CAPACITY	UPC600	UPC800	UPC1200	UPC1600
Full Size Food Pans				
2½" deep	8 pans	12 pans	16 pans	24 pans
4" deep	6 pans	8 pans	12 pans	16 pans
6" deep	4 pans	6 pans	8 pans	12 pans
8" deep	2 pans + 2 each 4" pans	4 pans	4 pans	8 pans
Camtray**				
3253	12 trays	24 trays	24 trays	48 trays
2632	24 trays	48 trays	—	—
2025	—	—	12 trays	24 trays

See Food Pan and Camtray Section for pricing and ordering information.
*Based on 3" spacing between trays. Vent Cap Patent Pending.

Hot

UPC600	187°F	181.5°F	177.5°F	174°F	170°F
UPC800	190°F	186°F	184°F	181°F	179°F
UPC1200	186°F	180°F	176°F	173°F	171°F
UPC1600	190°F	187°F	185°F	184°F	183°F



Starting Temperature | 1 hr. | 2 hrs. | 3 hrs. | 4 hrs.

Cold

UPC600	33.6°F	34.4°F	35.4°F	36.2°F	37°F
UPC800	32.6°F	33.4°F	33.7°F	34.2°F	34.5°F
UPC1200	33°F	33.6°F	34°F	34.4°F	35°F
UPC1600	33°F	33.8°F	34.1°F	34.7°F	34.7°F



Starting Temperature | 1 hr. | 2 hrs. | 3 hrs. | 4 hrs.

UPC600



CODE	UPC600	
DESCRIPTION	Base Model	
EXTERIOR DIM. W x D x H	20½" x 27⅞" x 45"	
COMPARTMENT DIMENSIONS	13⅝" x 21⅝" x 14"	
CASE LBS. (CUBE)	74 (15.95)	
LIST PRICE EACH	\$ 1,020.00	
Case Pack: 1	Casters: 5", 2 fixed, 2 swivel, 1 with brake.	

UPC800



CODE	UPC800	UPC800TR
DESCRIPTION	Base Model	Tamper Resistant
EXTERIOR DIM. W x D x H	20½" x 27⅞" x 54"	20½" x 27⅞" x 54"
COMPARTMENT DIMENSIONS	13" x 21½" x 19⅞"	13" x 21½" x 19⅞"
CASE LBS. (CUBE)	86 (19.28)	86 (19.28)
LIST PRICE EACH	\$ 1,200.00	\$ 1,210.00
Case Pack: 1	Casters: 6", 2 fixed, 2 swivel, 1 with brake.	

UPC1200



CODE	UPC1200	
DESCRIPTION	Base Model	
EXTERIOR DIM. W x D x H	28½" x 32¼" x 45½"	
COMPARTMENT DIMENSIONS	21⅞" x 26⅞" x 13½"	
CASE LBS. (CUBE)	108.67 (25.74)	
LIST PRICE EACH	\$ 1,560.00	
Case Pack: 1	Casters: 6", 2 fixed, 2 swivel, 1 with brake.	

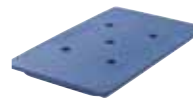
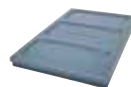
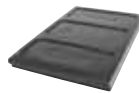
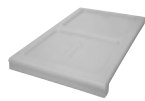
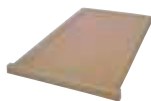
UPC1600



CODE	UPC1600	UPC1600TR
DESCRIPTION	Base Model	Tamper Resistant
EXTERIOR DIM. W x D x H	28⅞" x 32¼" x 53¼"	28⅞" x 32¼" x 53¼"
COMPARTMENT DIMENSIONS	21" x 26⅞" x 21"	21" x 26⅞" x 21"
CASE LBS. (CUBE)	122 (32.29)	122 (32.29)
LIST PRICE EACH	\$ 2,200.00	\$ 2,235.00
Case Pack: 1	Casters: 6", 2 fixed, 2 swivel, 1 with brake.	



Optional Accessories – ThermoBarrier®, Camchiller®, Camwarmer® and Lifting Strap



CODE	300DIV	400DIV	1200DIV	1600DIV	CP1220	1210PW	1826STP
DESCRIPTION	ThermoBarrier	ThermoBarrier	ThermoBarrier	ThermoBarrier	Camchiller	Camwarmer	Lifting Strap
EXTERIOR DIMENSIONS	L x W x H 20⅜" x 12⅝" x 1"	L x W x H 21¼" x 13" x 1"	L x W x H 20⅞" x 13⅞" x 1⅞"	L x W x H 20⅞" x 13⅞" x 1½"	L x W x H 20⅜" x 12⅞" x 1½"	L x W x H 13¼" x 10⅞" x 1⅞"	—
FITS	UPC600	UPC400, UPCS400, UPC800	UPC1200	UPC1600	UPC400, UPCS400, UPC600, UPC800, UPC1200, UPC1600	UPC400, UPCS400, UPC600, UPC800	UPC1200
COLOR	Coffee Beige (157)	Gray (180)	Dark Brown (131)	Slate Blue (401)	Cold Blue (159)	Granite Gray (191)	Beige (000)
CASE LBS. (CUBE)	3.33 (0.31)	3.60 (0.35)	7.75 (0.67)	6.17 (0.55)	8.15 (0.32)	3.80 (0.17)	4.80 (0.58)
LIST PRICE EACH	\$ 67.00	\$ 67.00	\$ 67.00	\$ 67.00	\$ 120.00	\$ 165.00	\$ 90.00

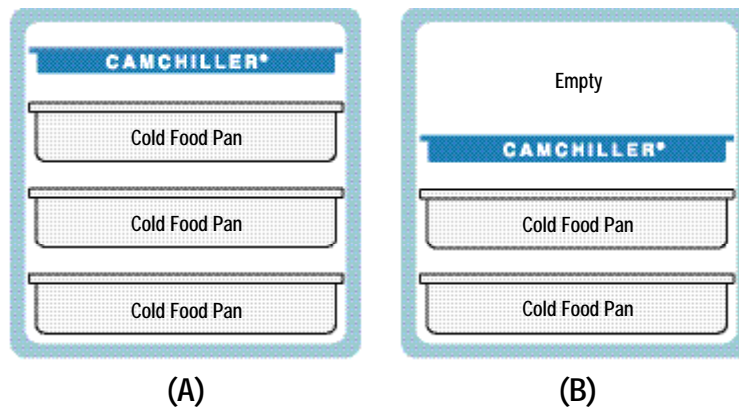
Case Pack: 1 1200DIV & 1600DIV Case Pack: 2

TEMPERATURE MAINTENANCE – Optimize Food Holding Performance.

Camchiller – GN Full Size and Half Size

- Use to:
 - Pre-chill cabinet cavity.
 - Hold packaged food in food pan wells. (Half Size Only)
 - Maximize cold food holding.
 - Minimize open cavity space.
- Easy to use:
 1. Freeze flat for 8 hours.
 2. Slide one or two on top rails and pre-chill cavity 15-20 minutes.
 3. Load in pans of pre-chilled food below Camchiller. (A)
 4. Move pans and Camchiller down as food is removed. (B)

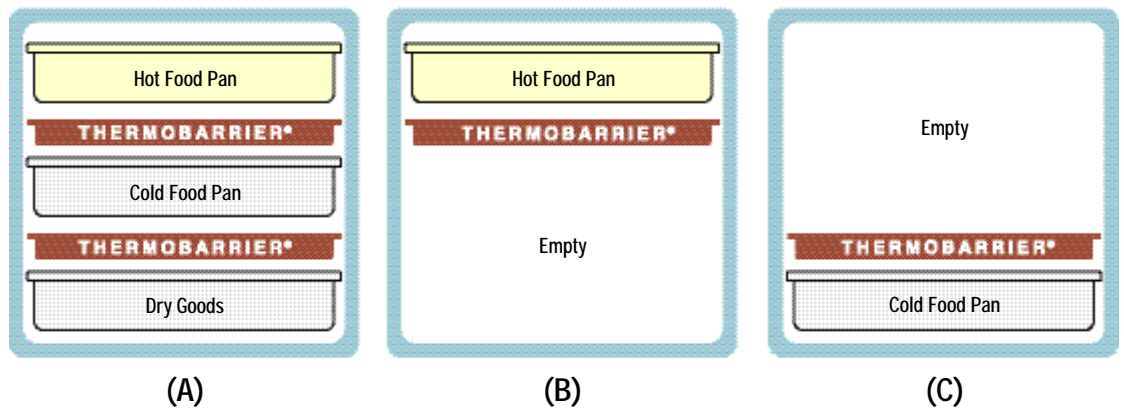
COLD HOLDING



ThermoBarrier – Full Size

- Use to:
 - Hold hot and cold food in same cabinet cavity.
 - Minimize open cavity space.
- Easy to use:
 1. Slide between hot food on top and cold food on bottom. (A)
 2. Slide under hot food loaded in upper cavity space. (B)
 3. Slide above cold food loaded into lower cavity space. (C)

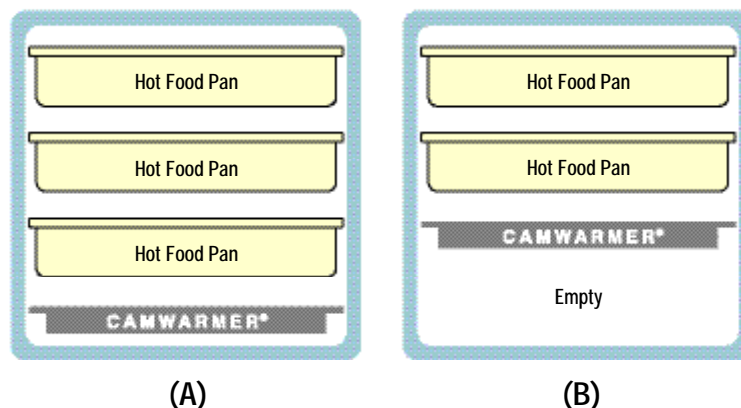
HOT AND COLD HOLDING



Camwarmer – Half Size

- Use to:
 - Pre-heat cabinet cavity.
 - Maximize hot food holding.
 - Minimize open cavity space.
- Easy to use:
 1. Heat in 350°F oven for 45 minutes.
 2. Slide two Camwarmers on bottom rails and pre-heat cavity 15-20 minutes. (or place on high heat food pan lid or sheet pan)
 3. Load in pans of pre-heated food above Camwarmers. (A)
 4. Move pans and Camwarmers up as food is removed. (B)

HOT HOLDING



ICON DIRECTORY

Throughout the Cambro catalog, find the following easy to identify icons to help explain Cambro product features or services.

STORESAFE®

Cambro is committed to providing food service operators with products to help meet HACCP guidelines.

- Cambro food storage products are designed to help keep food fresh and reduce cross contamination.
- Camshelving® is easy to clean to provide a sanitary storage area.
- Cambro catering and merchandising equipment maintain food temperatures to safely hold and transport food.
- The closed wall design of the Camrack® Warewashing and Storage System allows glassware to be stored in an enclosed sanitary place.

Look for the Cambro StoreSafe® mark throughout the Cambro catalog to identify Cambro storage and transportation products that help ensure safe food handling.



Store and Transport Food Safely



Dishwasher Safe



Stackable



Listed by the National Sanitation Foundation. NSF, an independent testing organization, lists products which meet their criteria for sanitation and cleanability.



5-Year Warranty



New Product



One carton of product is within the weight and cube requirements to be shipped by parcel carrier.



Foam Insulation



Note: Temperature ranges noted throughout this catalog are based on specific test criteria and provide a general guideline. Individual use may vary due to differences in loading temperatures or ambient temperature.

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